



Name : Dr Neeraj

Present designation : Professor

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Educational Qualification with affiliation : PhD Horticulture (CCSHAU, Hisar)

Post-Doc assignments : NA

Working with NIFTEM since : 2011

Areas of interest and specialization : Post Harvest Management, processing and value addition of Fruits and Vegetables, Agriculture Extension, Supply chain management of fresh horticulture produce, Human Recourse management

Research projects (ongoing) : Genotype assessment of tomatoes for processing

Research projects (Completed) : NA

Books edited : Agriculture Science: Research and Review (Volume XIV), Bhumi Publishers, 2023

Research publications (Top 5-10)

:

- Kumar, N., Pratibha, **Neeraj**, Sami, R., Khojah, E., Aljahani, A. H., & Al-Mushhin, A. A. (2022). Effects of drying methods and solvent extraction on quantification of major bioactive compounds in pomegranate peel waste using HPLC. *Scientific Reports*, 12(1), 8000.
- Nishant Kumar, Dav or Daniloski, Pratibha, **Neeraj**, Nathan M. D'Cunha, Nenad Naumovski, Anka Trajkovska Petkoska (2022). Pomegranate peel extract – A natural bioactive addition to novel active edible packaging, *Food Research International*, Volume 156, 2022, 111378, ISSN 0963-9969, <https://doi.org/10.1016/j.foodres.2022.111378>
- Nishant Kumar **Neeraj**, Pratibha, Anka T. Petkoska (2021). Improved shelf life and quality of Tomato (*Solanum lycopersicum* L.) by using chitosan-pullulan composite edible coating enriched with pomegranate peel extract. *ACS Food Science and Technology*. <https://doi.org/10.1021/acsfoodscitech.0c00076>
- Kumar, N., Neeraj, Petkoska, A. T., AL-Hilifi, S. A., & Fawole, O. A. (2021). Effect of chitosan–pullulan composite edible coating functionalized with pomegranate peel extract on the shelf life of mango (*Mangifera indica*). *Coatings*, 11(7), 764.

- Nishant Kumar, Pratibha, **Neeraj**, A. Ojha, A. Upadhyay, R. Singh, S.Kumar (2021) Effect of active chitosan- pullulan composite edible coating enrich with pomegranate peel extract on the storage quality of green bell pepper. *LWT Food Science and Technology*, Vol. 138, 110435.
- Pratibha, Sanjay Bhayana, **Neeraj** (2021). A Study of the Socio-Economic Status of Women via Self-help Groups in the Rural Areas of Karnal District in Haryana. *World Review of Entrepreneurship, Management and Sustainable Development*. 17 (6), 759-776, <https://doi.org/10.1504/WREMSD.2021.118641>
- Pratibha, Sanjay Bhayana, and **Neeraj** (2021) . Entrepreneurship Activities to develop Socioeconomic Status of Self-help Groups (SHGs) in the Bhiwani District of Haryana. *International Journal of Business and Globalisation*. 29(3), 428-442 , DOI: <https://doi.org/10.1504/IJBG.2021.118685>
- Nishant Kumar, **Neeraj** (2020). Effect of Ultrasonic Assisted Extraction on the Properties of Freeze-Dried Pomegranate Arils. *Current Nutrition & Food Science*, Volume 16, Issue 1, 83 – 89. (IF 0.68)
- Nishant Kumar, Pratibha, **Neeraj** (2020). Functional properties of pomegranate peel in edible coating/ film: a review. *International Journal of Postharvest Technology and Innovation*, 7 (3), 205-216.
- Nishant Kumar, Pratibha, **Neeraj**, Sunil Sharma (2020). Effect of Solvents on Physiochemical Properties of Freeze-dried Pomegranate Seed (Cv. Bhagwa). *International Journal of Fruit Science*, Vol. 20, No. S2, S590–S604.

Awards/Fellowships/ Special Attainments :

- DAAD Fellow (Germany)
- Life membership AFSTI (Mysore), AIMA (New Delhi), ISEE (New Delhi), SHRD (Uttarakhand), ABRF (Prayagraj),
- Panel Member for Fruits and Vegetable (FAD-10), BIS
- Shiksha Gaurav Puruskar-2021 (CEGR)